



CF150 WD

Deep Fryer



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. use handles or knobs.
3. To protect against electric shock, do not immerse unit, cord or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. This appliance is not to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Rival® (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Rival® may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to "OFF," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **WARNING:** Do not use an extension cord.

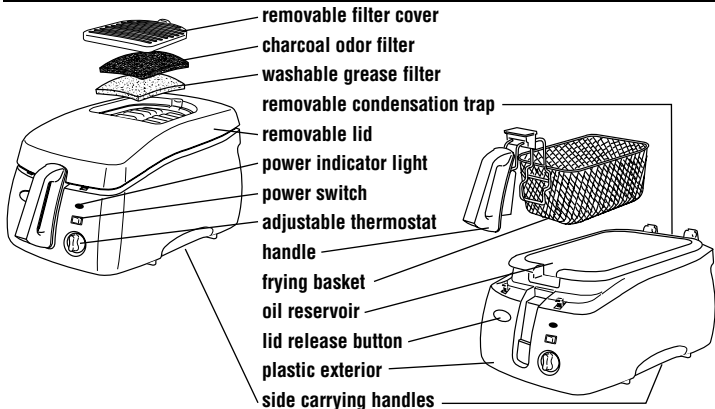
POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Congratulations on the purchase of your New Rival Deep Fryer. This Deep Fryer is equipped with Rival's exclusive **SureRELEASE™** Power Cord System which includes a detachable magnetic cord designed to separate from the unit when certain amounts of force are applied. (See details on pg. 4 for instructions on the proper usage of the **SureRELEASE™** magnetic cord.) **NOTE:** This cord meets revised Underwriter's Laboratories (UL) Standard 1083 requirements effective May 30, 2001.

KNOW YOUR DEEP FRYER



PREPARING YOUR FRYER FOR USE

Make sure fryer is unplugged. Wash the FRYING BASKET in hot soapy water and wipe dry thoroughly. Wipe the interior, exterior surfaces and LID with a damp soapy cloth. Towel dry thoroughly. Your fryer is now ready to use.

CAUTION: Please remove plastic from fryer basket before using.

HOW TO USE YOUR DEEP FRYER

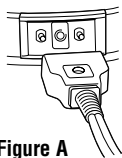


Figure A

NOTE: Never turn on the fryer with an empty OIL RESERVOIR. Always use your fryer on a flat, heat resistant surface.

Attach magnetic end of **SureRELEASE™** cord assembly directly to the fryer socket (see Figure A). **This should be done prior to plugging the cord into the wall outlet.** The magnetic end of the cord is designed to only go on one way. Be sure the side stating, "THIS SIDE UP" is facing up.

1. Unlock LID by depressing LID RELEASE BUTTON.
2. Remove FRYING BASKET (Fig. 1). Pour approximately 6 cups cooking oil into OIL RESERVOIR, making sure oil level is filled to "MAX" mark as indicated.
3. Place FRYING BASKET into fryer and lower into oil. Close LID.
4. Make sure that fryer is off and insert plug into 120 volt AC outlet. Press POWER SWITCH to the "ON" position and turn the ADJUSTABLE THERMOSTAT to the desired temperature. When the POWER SWITCH is first turned "ON", the POWER INDICATOR LIGHT will illuminate. The POWER INDICATOR LIGHT stays on until the fryer has heated to the selected temperature. The POWER INDICATOR LIGHT will then cycle off and on as the fryer maintains this temperature.
5. Open the LID and lift FRYING BASKET into the raised position (Fig. 2).
6. Place food to be cooked in FRYING BASKET, then carefully lower FRYING BASKET into oil and close LID.
7. Cook according to the Frying Chart or your favorite recipe.
8. When cooking is complete, open LID and lift FRYING BASKET to the raised position (Fig. 2). To remove excess grease and retain crispness, let food drain in FRYING BASKET, then lift FRYING BASKET by HANDLE and pour contents onto plate covered with paper towels before serving.

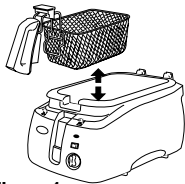


Figure 1

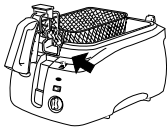


Figure 2

WARNING: DO NOT USE THE SureRELEASE™ POWER CORD SYSTEM TO DISCONNECT THE FRYER. ALWAYS DISCONNECT PLUG FROM WALL OUTLET FIRST TO DISCONNECT FRYER. Use only Model MDP-1 magnetic cord set with this product. The use of any other magnetic cord set may cause fire, electric shock, or injury.

CAUTION: The **SureRELEASE™** Power cord is not to be removed during normal operation. If the cord becomes disconnected, the user should **immediately unplug the cord set from the wall outlet**, then reconnect the magnetic cord to the socket.

HOW TO CLEAN YOUR FRYER

WARNING: ALWAYS TURN CONTROL TO “OFF” THEN DISCONNECT PLUG FROM WALL OUTLET BEFORE DISCONNECTING THE SureRELEASE™ CORD.

CAUTION:

- Do not immerse cord set in water or any liquid.
 - Do not attempt to defeat the detachable magnetic **SureRELEASE™** cord system by trying to permanently attach cord set to product.
 - Do not stick pins or other sharp objects in holes on magnetic cord set.
 - Do not use any type of steel wool to clean magnetic contacts.
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1. Unplug from outlet and allow unit to cool completely. Remove **SureRELEASE™** magnetic cord from the fryer socket.
 2. Clean the outside of the fryer and lid with a damp cloth.
CAUTION: Do not use abrasive pads or alcohol.
 3. Remove Frying basket. Wash the frying basket in hot soapy water. Rinse and towel dry carefully.
 4. Store your fryer with the lid closed to preserve the oil.

5. When changing the oil, take the opportunity to clean the inside of the fryer. Remove LID, pour out oil and discard properly; wipe the inside with paper towels to absorb excess grease. Wash interior of fryer with hot soapy water. Rinse and dry thoroughly. **CAUTION:** Never immerse the fryer in water, or wash in running water. **NOTE:** A REMOVABLE CONDENSATION TRAP is located on the back of the fryer, between the hinges for the REMOVABLE LID. The CONDENSATION TRAP will collect any water that has condensed on the inside of the LID when the LID is opened after frying. Remember to empty and clean the CONDENSATION TRAP after each use. To clean simply rinse with warm water. The LID must be removed to allow removal of the CONDENSATION TRAP.

TO REMOVE AND REPLACE LID

To remove lid, depress LID RELEASE BUTTON and lift LID to a vertical position. Remove LID by pulling firmly upwards (Fig. 3). Reverse the sequence to secure lid back into position. Be sure to push down firmly on lid from vertical position to secure lid back in place. When replacing LID, verify condensation trap is properly seated in opening in the housing. The spring on the LID should be inserted into the opening between slots on the condensation trap. The male hinge on the lid should insert into the female hinge on the housing. **NOTE:** Always remove LID before emptying the OIL RESERVOIR or cleaning. **CAUTION:** Ensure that lid is in place and secure prior to operation of unit.

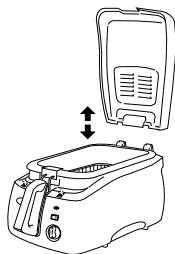


Figure 3

REPLACING AND CLEANING FILTERS

1. Open the FILTER COVER.
2. FOAM GREASE FILTER may be washed in hot soapy water. Allow to air dry.
3. Clean the inside of the cover with a damp soapy sponge. Rinse and dry thoroughly.
4. Insert clean GREASE FILTER into the FILTER COMPARTMENT on the top of the fryer LID. Insert CHARCOAL FILTER on top of the GREASE FILTER, then replace FILTER COVER.

NOTE: For replacement charcoal odor or grease filters, order through our website at **www.rivalproducts.com** or by mailing a check for \$7.99 plus \$6.00 for shipping and handling (MA add 5% sales tax and TX add appropriate sales tax) payable to:

Rival

P.O Box 769

Milford, MA 01757-0769

FRYING TIME AND TEMPERATURE

The frying times in this chart are a guide and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

FOOD	TEMP. SETTING	TIME (MINUTES)
CHICKEN STRIPS	375° F	5 to 8
CHICKEN PIECES, BONE-IN	360° F	15 to 20
FISH, BATTERED	375° F	4 to 5
FRENCH FRIES, FROZEN	Follow directions on package	
FRITTERS	375° F	2 to 4
ONION RINGS	375° F	3 to 5
SHRIMP, BREADED	360° F	2 to 4

RECIPES

APPLE FRITTERS

3 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 cup sugar
1 egg, lightly beaten

4 tablespoons cooking oil
1 teaspoon vanilla extract
juice of 1 orange (½ cup)
1 cup chopped apple

Preheat oil to 375° F. Combine flour, baking powder, salt and sugar; set aside. Combine egg, cooking oil and vanilla. Combine dry and liquid ingredients and stir to blend thoroughly. Add orange juice and apple and mix well. Drop from teaspoon into hot oil. (Basket should already be lowered into oil.) Fry about 2 minutes or until crisp and very brown. Remove from oil and drain. Dust with powdered sugar or a mixture of granulated sugar and cinnamon; serve at once.

BEER BATTER FOR FISH OR CHICKEN

2 eggs (separated)
1 tablespoon oil or butter
1 teaspoon salt

¼ teaspoon ground black pepper
1½ cup all-purpose flour
¾ cup flat beer

Preheat oil to 360° F. Beat egg yolks with oil/butter, salt and pepper. Alternately add the beer and flour to mixture. Beat ingredients well and refrigerate for 3 to 12 hours. When you are ready to use mixture, carefully fold in 2 stiffly beaten egg whites. Pat fish or boneless chicken breasts. Coat lightly with flour then dip into beer batter. Place fish in hot oil (basket should already be lowered) and fry for 3 minutes or until golden brown. Fry chicken 5 to 8 minutes or until brown and fully cooked.

DEEP FRIED CHICKEN

1 fryer chicken (2½-lbs.), cut up
1½ cup all-purpose flour
1 teaspoon seasoned salt

¼ teaspoon salt
1½ cup milk

Preheat oil to 360° F. Combine flour and seasonings. Dip chicken pieces in flour, then milk, then flour again. Fry for 20 minutes or until golden brown and done.

CHICKEN KIEV

4 whole boneless, skinless chicken breasts
1 tablespoon chopped onion
1 tablespoon chopped parsley
1½ teaspoon salt

1 stick butter or margarine
½ cup flour
1 egg, beaten
1 cup fine, dry bread crumbs

Preheat oil to 360° F. Place chicken breasts between two pieces of plastic wrap. Pound with wooden mallet to flatten to ¼-inch thick. Remove plastic. Combine onion, parsley and salt and sprinkle on chicken. Cut butter into 8 pieces. Place a piece of butter on seasoned chicken toward one end. Roll as jelly roll, starting at end with butter, tucking in sides of meat. Press to seal well. Secure with toothpicks. Dust with flour, dip in beaten egg, then roll in bread crumbs. Chill rolls of chicken thoroughly (at least one hour). Place rolled chicken in a single layer in fry basket. Lower and cook 5 minutes or until brown. To test for doneness, remove a piece of chicken from the oil. When fork can be inserted with ease, chicken is done.

HUSH PUPPIES

1¼ cup cornmeal
½ cup all purpose flour
¾ teaspoon baking soda
½ teaspoon salt
1 teaspoon sugar

½ teaspoon garlic salt
½ cup chopped onion
1 cup buttermilk
1 egg

Preheat oil to 375° F. Sift together cornmeal, flour, baking soda, salt, sugar and garlic salt. Add onions. Combine egg and buttermilk, then add to dry ingredients, stirring until mixture is moist. Drop batter by teaspoonfuls into deep hot oil, (basket should already be lowered) frying only a few at a time. Turn hush puppies once and cook until golden brown. Remove and drain on paper towels.

QUICK DOUGHNUTS

refrigerated can of biscuits
1 tablespoon ground cinnamon

½ cup sugar

Preheat oil to 375° F.

Take each biscuit and flatten slightly with palm of hand. With finger, punch holes in center of each biscuit to shape into doughnuts. Fry 2 minutes, turning once. Remove from oil and drain on paper towels. Roll doughnut in mixture of cinnamon and sugar. Serve warm.

NOTES:

LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Customer Service Department, P.O. Box 769, Milford, MA 01757. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.